

CHRISTMAS LUNCH MENU

POMEGRANATE MEZE BAR



STARTERS

ROASTED SPICED PUMPKIN LENTIL SOUP

SPINACH AND RICOTTA ARANCINI

Served on a bed of marinara sauce with salad.

CREAMY MUSHROOM BRUSCETTA

Creamy mushroom on sourdough toast served with salad.

HALLOUMI SALAD

With orange ,shaved fennel and pomegranate molasses.

MAINS

BEEF

Chunky beef slow cooked with red wine and vegetables served with mashed potato.

CHICKEN SHISH

Marinated in Middle Eastern spices served with rice ,salad and tzatziki sauce.

LAMB MOUSAKKA

Greek classic, layers of potatoes, aubergines, courgettes, minced lamb and béchamel sauce.

GRILLED HALLOUMI

With roasted Mediterranean vegetables served with salad and rice.

DESSERT

BAKLAVA

TIRAMISU

ICE CREAM

2 COURSE MEAL £18.95

3 COURSE MEAL £22.95



Optional 10% service charge will be added to your bill.

allergy advice: we follow good hygiene practices in our kitchen, but due to the presence of allergenic ingredients in some products, there is a small possibility that allergen traces may be found in any item. We advise you to speak to a member of staff in our restaurant if you have any food allergies or intolerance's.